



Starters

Soup of The Day (v)
Toasted bloomer
£4.95

Guinea Fowl & Wild Mushroom Terrine
Pear & juniper chutney, toasted bloomer
£7.25

Plum Tomato Bruschetta (v)
Poached duck egg, sourdough
£5.50

Grilled Octopus (gf)
Saffron risotto, black garlic emulsion, tempura seaweed
£7.25

Rabbit Loin (gf)
Prosciutto, salt baked celeriac, heritage carrot, spinach
£7.50

Catch of The Coast
Platter for two
Beer battered haddock goujons, whisky cured gravadlax, tartare sauce, tiger prawn thermidor, crab marie rose, toasted sourdough
£11.50

Pub Classics

Fish & Chips
North Brewing Co's Prototype battered haddock, triple cooked chips, tartare sauce, minted peas
£10.95

Ham & Eggs (gf)
Yorkshire bacon chop, triple cooked chips, fried duck egg, watercress
£11.95

Sausage & Mash
8oz Yorkshire sausage, mash potato, port gravy
£10.95

Signatures

Shiitake Mushroom & Halloumi Fritters (v)(gf)
Kohlrabi, celeriac, heritage carrot, red onion, tomato, basil
£10.95

Duck Breast
Spiced carrot, dauphinoise potato, confit leg croquette, hispi cabbage, blood orange, cardamom foam
£15.50

Pork Belly
Red cabbage, black pudding, monkfish cheeks, tenderstem broccoli, cider jus
£13.95

Turbot (gf)
Vanilla braised fennel, heritage mash potato, dill, chartreuse velouté
£14.95

Yorkshire Beef (gf)
6oz fillet, red wine braised ox cheek, butternut squash, truffled grey oyster mushroom, smoked pancetta, mash potato, madeira sauce, watercress
£16.25

From the Grill

Our steaks are served with triple cooked chips, roasted vine cherry tomatoes & watercress

8oz Rump (gf)
£15.95

8oz Sirloin (gf)
£17.95

Sides (gf)(v) £3.95

House salad
Triple cooked chips
Mash potato
Seasonal vegetables

Sauces (gf) £1.25

Peppercorn
Béarnaise
Blue Cheese Hollandaise